

Appetizers

French Bread Crostinis with warm house-blended dipping oil	\$2.95
Chips and Blue - oven baked kettle chips topped with melted blue cheese and house blue cheese sauce; <i>pairs well with Cabernet</i>	\$3.95
Baked Brie - Brie wrapped and baked in pastry dough with walnuts, topped with walnuts and Fig jam; <i>pairs well with Chardonnay</i>	\$7.95
Spinach and Artichoke Dip - baked in-house with cheese, served with crostinis for dipping; <i>pairs well with Sancerre</i>	\$5.95
Bruschetta - Tomato, basil, garlic and mozzarella in herbed olive oil, served with crostinis; <i>pairs well with Sangiovese or Barbera</i>	\$5.95
Shrimp and Chorizo Crostinis - Black Tiger Shrimp and chorizo served on crostinis; <i>pairs well with sparkling reds</i>	\$7.95
Roasted Olives - Olives roasted with onions and garlic, seasoned deliciously, and served with crostinis	\$4.95
Prosciutto Wrapped Figs - Figs wrapped in prosciutto and topped with Blue cheese and walnuts	\$5.95
Caprese Salad - tomato, fresh mozzarella, basil, drizzled with balsamic reduction and olive oil	\$6.95
Stuffed Mushrooms - stuffed with smoked mahi-mahi, tuna, and swordfish, lightly breaded and baked	\$6.95

-Savory Appetizer Sampler-

Get a sampler of our three most popular appetizers, chosen because their flavors go so well together, for \$9.95

Chips and Blue - Roasted Olives - Stuffed Mushrooms

Soups and Side Salads

French Onion or Minestrone Soup	\$2.00
House Salad	\$3.00
Choice of romaine, baby spinach, or mixed greens	
Salad Dressings: Caesar, House Blue Cheese, Cabernet vinaigrette, Chenin Blanc vinaigrette, Raspberry vinaigrette, Lemon Dijon vinaigrette	

Bistro Plates

All Bistro Plates are served with roasted potatoes.

Crab Cakes; <i>pairs well with Chardonnay</i>	\$9.95
Orange-Melange Duck; <i>pairs well with Cabernet Sauvignon</i>	\$9.95
Cedar Salmon en Papillote; <i>pairs well with Pinot Noir</i>	\$9.95
Porter Braised Short Ribs; <i>pairs well with Cabernet or Chardonnay</i>	\$8.95
Petite Tenderloin	\$10.95

Gourmet Focaccia Bread Pizzas

All of our pizzas are made on baked artisan focaccia bread.

Bianco - mozzarella, feta, sundried tomato pesto	\$7.95
Mushroom - mozzarella, fresh mushrooms, feta, basil pesto	\$8.95
Sonoma - mozzarella, spinach, artichokes, feta, pine nuts, basil pesto	\$7.95
Italian - prosciutto, salami, capicola, mushrooms, mozzarella, tomato sauce	\$7.95
Spicy Duck - shredded duck, mozzarella, blue cheese, spicy sundried tomato pesto	\$7.95
Milano - chicken, diced apple, dried cranberries, feta, spicy sundried tomato pesto	\$7.95

Salads

Antipasto - romaine, salami, sopressata, asiago, on top of mixed greens with a Cabernet vinaigrette	\$7.95
Blue Lagoon - mildly spiced shredded duck, gorgonzola, feta, and cucumbers on top of a bed of mixed greens, drizzled with Chenin Blanc dressing	\$9.95
Southern Chicken Caesar - romaine, pamesan, herbed chicken, with Caesar dressing; <i>pairs well with Sangiovese or Chardonnay</i>	\$7.95
Spicy Salmon - Chili-Lime Salmon, mixed greens, asiago, with a Chenin Blanc vinaigrette; <i>pairs well with Pinot Gris/Pinot Grigio or Sam Adams beer</i>	\$8.95
Filet Mignon - juicy, pan-seared and sliced filet mignon, fresh mushrooms and onions, blue cheese, mixed greens, with a Cabernet vinaigrette (double meat - add \$2.00)	\$8.95
Tuscan - mixed greens, aged gouda, roasted olives, onions, tomato, feta, cannellini beans, and dried cranberries; <i>pairs well with white wine</i>	\$7.95